

Karleen's Fruit Cake

Forget the jokes, this is delicious!

Submitted by: Karleen B

Ingredients:

1 ½ pounds pitted dates
1 pound candied pineapple
1 pound candied cherries
2 cups flour
2 tablespoons baking powder
½ teaspoon salt
4 eggs
1 cup granulated sugar
1 teaspoon Goodman's Almond
1 teaspoon Goodman's Pineapple
2 pounds whole pecans
White corn syrup (for glaze)

Quantity: 3 or 4 small to medium loaves

Preparation:

Grease pans well. Line with baking paper cut to fit. Spray paper with nonstick cooking spray. Preheat oven to 275 degrees. Save out some cherries and pecans for decorating loaves.

Cut dates and pineapple into a bowl, kitchen shears work well. Add cherries. Mix together flour, baking powder and salt and add to fruit. Mix well until fruit is coated. With the mixer, beat 4 eggs until frothy. Gradually mix in 1 cup sugar and Goodman's Almond and Pineapple flavors. Add to fruit mixture and mix well (by hand). Add pecans and mix with hands until nuts are evenly coated with batter. Pack firmly into pans. Shift around to fill holes. Decorate top with rows of cherries and pecans. Bake for 1 ½ hours.

When done, top should be dry, but not brown. If you aren't sure if it is done, bake a few more minutes. Over baking does no harm. Cool 5 minutes on a rack and turn out. Brush with corn syrup and store in air tight container.

Tip: It's hard to tell when it is done. Try sticking in a toothpick and drawing it out or tapping on it for firmness.